

DINNER
FOR THE
DIRECTORS
OF THE
PHILADELPHIA &
HAVRE DE GRACE
TOW-BOAT CO.



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UNITED STATES HOTEL,
 Philadelphia, January 29, 1850.
 M. POPE MITCHELL.

BILL OF FARE.

FIRST COURSE.
OYSTERS ON THE SHELL.

SECOND COURSE.
SOUP.
JULIENNE.

THIRD COURSE.
FISH.
BOILED ROCK, WITH ANCHOVY SAUCE.

FOURTH COURSE.
BOILED.
TURKIES, WITH OYSTER SAUCE. BURLINGTON HAMS.
CORNEE RUMP OF BEEF.
CHICKENS.

PIECES FROID.
Patés des foies gras, à la Parisienne.
Boeuf à la mode, décorée. *Galantine de Poulets, sur socc.*
Galantine de Dinde, garni, à la Gelée. *Mayonnaise de Volaille, à la Française.*

ENTREES.
Filet de Boeuf, piqué, sauce au champagne.
Croquettes de Volaille, à la Celestine,
Ris de Veau, glacé, garni aux épinards.
Cotelettes d'Agneau, sauce tomate.
Suprême de Volaille, à la Nonpareil.
Petits Patés, à la Reine.
Perdrix, aux champignons.
Pigeons, braisé, aux olives.

ROAST.
SADDLES OF MUTTON, WITH CURRANT JELLY.
TURKIES, WITH CRANBERRY SAUCE.
WESTPHALIA HAM, WITH CHAMPAGNE SAUCE.
CHICKENS.

VEGETABLES.
BAKED POTATOES. MASHED POTATOES.
HOMINY. PARSNIPS.
BEANS. BOILED RICE. TURNIPS.
CELERY.

FIFTH COURSE.
GAME.
CANVASS BACK DUCKS.
SADDLES OF VENISON, WITH CURRANT JELLY.
BLACK DUCKS.
RED NECKS.
PARTRIDGES.

ECG HAREBOUR TERRAPINS.
FRIED OYSTERS.

BAKED POTATOES.

SIXTH COURSE:

PASTRY & DESSERT.

APPLE PIES. VANILLA ICE CREAM. STRAWBERRY ICE CREAM.
MADEIRA JELLY. CHARLOTTE A LA RUSSE.
CRANBERRY TARTLETS. GOOSEBERRY PIES.

SEVENTH COURSE.
FRUIT.

APPLES. ORANGES. MALAGA GRAPES.
ALMONDS. RAISINS. ENGLISH WALNUTS. SHELLBARKS. FIGS.

EIGHTH COURSE.
COFFEE WITH ANCHOVY TOAST.
MARISCHINO. CURACOA.



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November 16, 2016

